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NLOC



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PORTLAND'S NIGHTLIFE COMMITTEE RAISES THE BAR

Portland's night life took a step towards a safer environment this month with the adoption of the newly revised *Responsible Bar Management Guidelines*. These guidelines were drawn up and adopted by the Nightlight Oversight Committee (NLOC) members, which include all bar owners in the Old Port and Downtown Arts District of Portland. The committee is a subsidiary of [Portland's Downtown District](#). NLOC was established to ensure the city's night life is an increasingly safe activity.

"The members of the Nightlife Oversight Committee (NLOC) realized that our collective experience, reviewing past problems, operating our own establishments and finding our own way through the sometimes daunting labyrinth of liquor laws and fire prevention codes could help others operate their establishments safely," states Doug Fuss, Chair of the Committee and owner of Bull Feeney's on Fore Street.

"We are pleased NLOC has adopted recommendations to reduce underage access to alcohol and to avoid creating a high-risk drinking environment." says Jo Morrissey, Assistant Project Director of [21 Reasons](#). "Guidelines such as **no selling liquor at or below cost, strengthening policies regarding minors and visibly intoxicated persons, and establishing and maintaining communication with law enforcement** are commendable. Although not legally required, NLOC recognizes how important these are for the safety of the community and business sustainability."

Endorsing these recommendations is the Portland Police Department. Captain Vern Malloch states, "These *Guidelines* represent a step in a positive direction by bar owners, the majority of who are responsible business owners, who have been working for years to make Portland's nightlife safer. I couldn't be more pleased with their efforts."

The Portland City Council will recognize the importance of these *Guidelines* tonight, April 7, 7:00 p.m. in the Council Chambers. During the meeting they will adopt a resolution stating April as Youth Alcohol Prevention Month and celebrate these accomplishments.

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Nightlife Oversight Committee (NLOC)

Responsible Bar Management Guidelines As Unanimously Adopted by NLOC

1. Pricing/Promotion

- a. Limit promotional advertising of drinks [28-A§710](#)
- b. No selling liquor at or below cost
- c. No more than two (2) drinks containing spirits, a carafe containing more than one-liter or 33.8 ounces of wine, or any serving or pitcher containing more than one liter or 33.8 ounces of malt liquor, to one person at a time. [28-A §709 \(1\)\(A\)\(2\)](#)
- d. May deliver wine, malt liquor, or mixed drinks by the bottle, carafe, or pitcher that is larger than 33.8 oz. when sold with meals or to more than one person. [28-A §709 \(2\)\(D\)](#)
- e. No drinking games or any other practice that promotes excessive drinking. [28-A §709 \(1\)\(A\)4-5](#)
- f. No pitchers/shot trays at last call.
- g. 1 ½ ounce shot glasses.
- h. Last call guidelines: No last call, lights on at 1AM, doors locked at 1AM.
- i. Limit promotional advertising during events or in areas where such advertising will be viewed primarily by minors.

2. Management

- a. Mandatory Security Staff training and state approved seller/server training for all key personnel on an annual basis, preferably prior to May.
- b. Have a manager on premises at all times.
- c. Designate floor staff to look for visibly intoxicated customers.
- d. Band Guidelines: No licensee shall allow any entertainers or band staff to consume or to show any effect of liquor while performing on the licensed premises. [Rules & Regulations 1.8](#)
- e. Use video cameras inside and outside. Maintain tapes for at least 30 days.
- f. Pick up glassware and maintain a clean environment to foster a safer atmosphere.
- g. Close second floor windows.
- h. Don't put bar and band in same room.

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3. Door

- a. Have updated ID Guide Book with all States and Canadian provinces and black light and flashlight to check ID.
- b. Eliminate the term “Bouncers” to reduce perceived aggressive incidences. Instead use Door Staff, Doorman, Floor Monitor, or Security.
- c. Have a dedicated greeter inside and outside.
- d. Have all exits and entrances monitored
- e. Keep a door/bar logbook to document any outdoor or indoor issue that involves liability and/or to document when you made calls for service and why.
- f. Door staff to maintain verbal interaction and surveillance with suspect individuals
- g. Provide second door person suggested for back up when needed.
- h. Use click or digital counters at front door to keep correct occupancy levels.
- i. Put a hold on the door when service becomes unmanageable.
- j. Use a policy that if a customer starts a fight they're banned for at least three (3) months.

4. Communication

- a. Hold regular staff meetings and shift meetings to review policies regarding Minors and Visibly Intoxicated Persons (VIPS).
- b. Maintain constant communication with neighboring bars and adjacent business and property owners.
- c. Maintain constant communication with staff inside, by using a silent light or comparable system to notify Door staff of trouble. Staff should have walkie-talkies or cell phones.
- d. Maintain active communication with the Police Department. This includes, but is not limited to, calls for service, alerting of patrons that have been turned away, VIPS, youth wielding fake ID's, etc.
- e. Have Staff wear obvious uniforms or Staff shirts and come prepared to perform the work required.
- f. Post these agreements where employees are sure to read them
- g. Post Informational Signs on the requirements of state law regarding proper identification.

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